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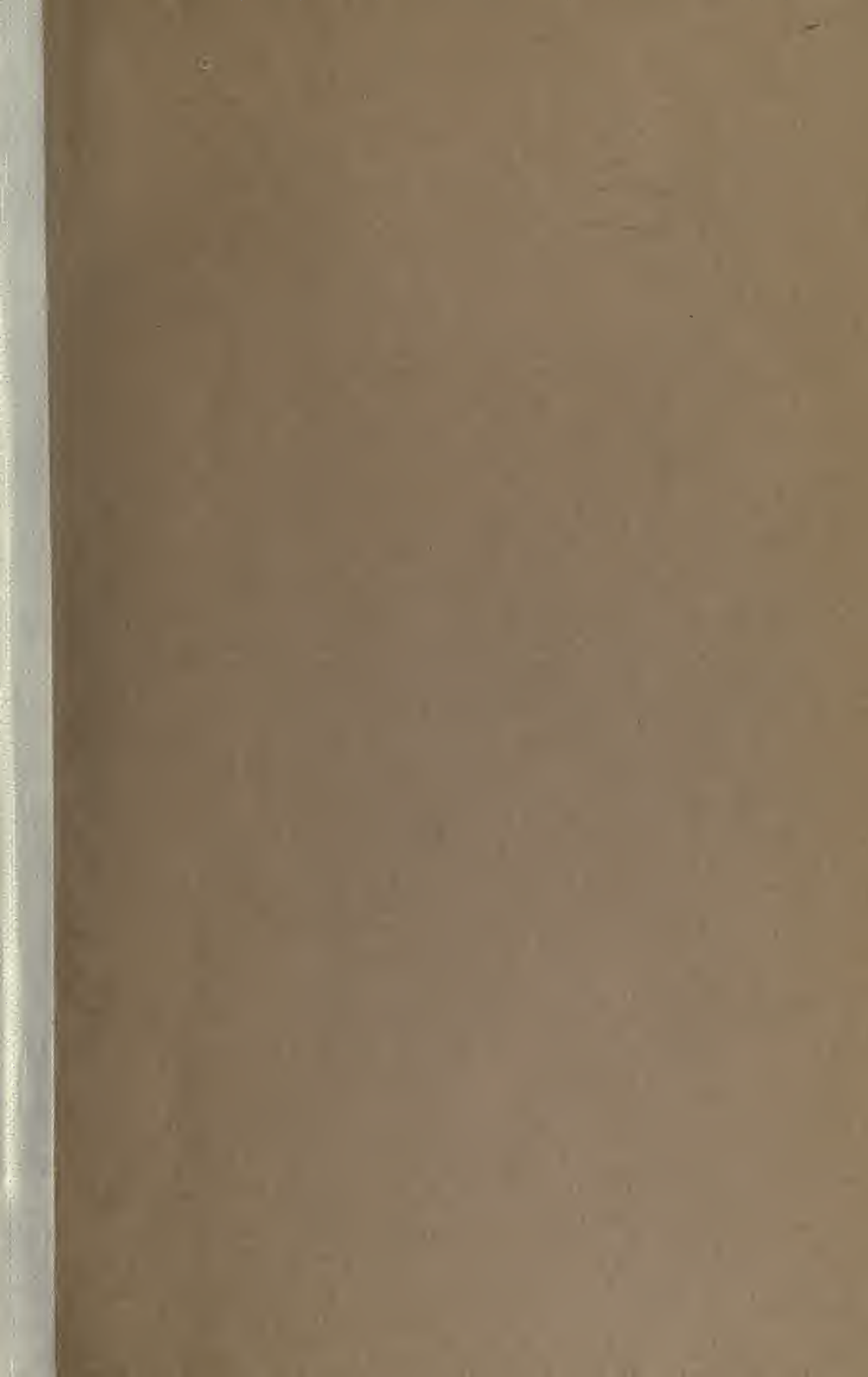
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RIVERSIDE *

* **RECIPES.**



RIVERSIDE † †

RECIPES. † †

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—A COLLECTION OF—
CHOICE TESTED RECIPES.

* * *

EDITED BY
* * THE WOMAN'S GUILD * *
OF TRINITY CHURCH.

* * *

RENO, NEVADA, 1894.



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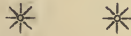
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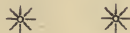
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Preface.



THE design in preparing the following recipes for publication, has not been to trespass on ground already well covered by comprehensive manuals of cookery, but to offer a collection of choice, tested recipes in use by experienced housekeepers. We feel confident that a careful trial of these recipes will prove their great value to every lady desirous of becoming a good cook, or of varying methods already in use. We thank the many kind friends who have aided our enterprise, and trust that this little book will meet with their approval, and please the public in general.



RIVERSIDE RECIPES.

SOUP.

SOUP STOCK.—Put soup meat or bone on in cold water, allowing about 2 quarts to 3 pounds of meat. Drop in an onion, a piece of celery and tomato to season, and salt when partially cooked. Boil long and slowly, and when done take out the meat and strain; allow the liquor to stand over night. In the morning remove all the grease from the top, when it will be ready for use. A variety of simple soups can be made by the addition of rice, macaroni (broken up), chopped vegetables, meat or marrow balls as desired, allowing sufficient time to cook in the stock; before serving, pepper and salt to taste.—*Mrs. Henry Rives.*

MILK TOMATO SOUP.—Cook a pint of peeled or 1 can of tomatoes until soft, then rub through a strainer and return to the fire. Season with salt and pepper and add a little butter. Heat a quart of milk and, just before it comes to a boil, put in soda about the size of a bean, then add the tomatoes and serve hot.—*Mrs. R. W. Parry.*

SALMON BISQUE.—One can salmon, 1 pint milk, 1 quart boiling water; salt and pepper to taste. Pick the salmon to pieces, removing all bits of bone and skin; put over the fire in the boiling water and let it simmer half an hour; add the boiling milk, 1 tablespoon flour rubbed with 1 tablespoon butter; season, stir till smooth and serve.—*C. T. H.*

GREEN PEA SOUP.—Allow a pint of shelled peas to a quart of water and cook till soft; skim out and rub through a colander, and stir into the water in which they were cooked; boil $\frac{1}{2}$ hour

longer and season with salt and pepper. For 3 quarts of soup make a thickening of 2 tablespoons butter mixed with $\frac{1}{2}$ cup rice flour or 2 tablespoons common flour; stir well from the bottom and remove as soon as cooked through. This soup should be of the consistency of good thick cream.—*Mrs. H. J. Thyes.*

BISQUE OF BRAINS.—One set of calf's brains boiled in 1 quart of water with 1 tablespoon of vinegar; when done remove and chop fine, and add 1 quart of strong, strained beef broth; season it with 1 tablespoon of caramel, 1 teaspoon of Worcester-shire sauce, 1 level teaspoon of salt, $\frac{1}{2}$ teaspoon black pepper; thicken it with 2 tablespoons of flour rubbed in 3 tablespoons of melted butter; boil 5 minutes and add 1 quart of boiling milk, in which previous to mixing has been stirred 1 level teaspoon of soda. Serve immediately.—*Mrs. Idah M. Strobridge.*

MARROW BALLS.—Beat 1 egg and season with a little salt and pepper; stir in enough rolled cracker to make a stiff batter and work in about three teaspoons of marrow fat, then make in balls about the size of small marbles; boil in the soup about 5 minutes.—*Mrs. R. W. Parry.*

MEAT BALLS.—Get round steak, and scrape meat off with a sharp knife until you have a cup; rub with $1\frac{1}{2}$ cups moistened bread crumbs, 1 tablespoon marrow, and 1 tablespoon butter; mix with 1 raw egg, and if too moist to roll easily in small balls, add dry bread crumbs; season with salt, pepper, the least bit of finely minced onion and grated nutmeg. It is better to make the balls several hours before using to allow them to dry. Drop in clear boiling soup, and cook 10 or 15 minutes.—*Mrs. J. Vanderleith.*

POTATO SOUP.—Shank of veal, 3 large potatoes, peeled and cooked with meat; season with salt, pepper and parsley. When ready to serve strain and add $\frac{1}{2}$ sliced lemon and wine-glass of sherry. Put slices of lemon and hard-boiled eggs in plates before serving.—*Mrs. H. M. Clemons.*

FISH.

DEVEILED CRAB.—Pick the crab fine and add one-third the quantity of rolled cracker, moisten with cream, season with salt and red pepper, 1 tablespoon Worcestershire sauce and parsley; put little pieces of butter over the top; bake 20 minutes.—*Mrs. R. L. Fulton.*

BAKED TROUT (Long Island style).—Make incisions 2 inches apart on one side of the fish, placing a small piece of bacon in each, lay in long baking pan and surround with potatoes, cut lengthwise in strips $\frac{1}{2}$ inch thick, sprinkle with salt and pepper, and 1 tablespoon each of lard and butter; when half cooked pour $\frac{1}{2}$ cup boiling water over the potatoes; serve in the pan, which may be concealed in a folded napkin if desired; place a radish or small lemon in the mouth and garnish with parsley.—*Mrs. M. D. Foley.*

SALMON IN MOULD.—One large cup salmon rubbed fine, 4 eggs beaten lightly, $\frac{1}{2}$ cup bread crumbs, 2 tablespoons of melted butter, salt and pepper; beat the crumbs into the eggs and rub the butter with the salmon; then put all together into a well-buttered mould and steam about an hour. Sauce: $1\frac{1}{2}$ cups of milk, 1 tablespoon of cornstarch; boil 1 minute, add juice from salmon, and just before serving add 1 egg well beaten; pour over the salmon after turning from the mould on a platter.—*Mrs. H. A. Ware.*

CREOLE CRAB.—Beat 1 egg well, add 1 cup cream and 2 tablespoons melted butter, 1 tablespoon Worcestershire sauce, mace, allspice, cloves, white pepper, Cayenne pepper, salt and curry powder to taste; stir over the fire till it boils and pour over 1 finely picked crab, sprinkle cracker crumbs on top and set in oven till well browned.—*Miss Emma Vanderleith.*

CREAMED SHRIMPS —Cover 1 can of shrimps with cold milk and allow to come to a boil; then pour off and drain; mix 1 tablespoon of flour with same of butter and add slowly 1 cup boiling cream or milk, season with salt, pepper and nutmeg; put in enough tomato juice to color a shrimp pink, pour this over the shrimps, cook a few minutes and serve in hot biscuits or over toast.—*Mrs. J. W. Dorsey.*

CREAMED OYSTERS.—Put 1 quart of oysters on the fire in their own liquor, the moment it boils turn into a hot dish through a colander; put into the sauce pan butter the size of an egg, and when it bubbles sprinkle in a tablespoon of sifted flour; let it cook a minute without taking color, stirring with a wire whisk; then add, mixing well, a cup of oyster liquor; take from the fire and mix the yolks of 2 eggs, a little salt and a very little Cayenne pepper, a tablespoon of lemon juice and a grating of nutmeg; beat it well and return to the fire to set the eggs without allowing it to boil; then add the oysters and serve on toast.—*Mrs. H. A. Ware.*

FRIED OYSTERS —After drying the oysters thoroughly, roll them in cracker dust and let them stand 10 minutes in a cool place; now roll each in beaten egg which has been seasoned with pepper and salt, and let them stand again for a few minutes before rolling in cracker a second time; if convenient to do so let them stand again for 10 minutes before frying, and the cracker crumbs will adhere perfectly; fry in a spider in half butter and half lard or drippings, or place them in a wire basket and fry in deep fat; in either case let the fat be very hot and watch closely.—*S. S.*

THREE WAYS TO SERVE RAW OYSTERS.

1st —Take a hot brick and lay on top a smooth, clear block of ice and allow to remain until a cavity sufficient to hold the oysters is made, pour in the oysters and garnish the edge of platter with slices of lemon and parsley.

2d.—Fill soup plates with finely chopped ice and lay oysters on top.

3d —Lay each oyster on a crisp lettuce leaf and sprinkle with finely chopped green pepper.

MEAT, POULTRY AND GAME.

VEAL LOAF.—Chop 2 pounds of veal with $\frac{1}{2}$ pound of fat pork, roll a dozen crackers and wet with $\frac{1}{2}$ teacup of milk; mix all together and season with salt, pepper, grated nutmeg and lemon peel; bake $1\frac{1}{2}$ hours and when cold slice thin.—*Mrs. A. E. Williams.*

CHOPS IN PAPER.—Select either veal or mutton chops, trim and sprinkle with salt and pepper, chop a little uncooked bacon, mix with bread crumbs, and season as for turkey dressing; moisten slightly, just enough to make it into little pats, lay on each chop; have ready squares of browned, well-oiled paper, wrap about each chop and bake 12 minutes in a quick oven; serve in papers.—*Mrs. M. D. Foley.*

STEWED WILD DUCK.—Split the ducks open and lay in salt and water for several hours, dry, dredge with flour, and sprinkle with salt and pepper, put a tablespoon of butter in a frying-pan and when hot add a tablespoon of minced onion and 2 tablespoons of bacon, cut fine; place the ducks in the pan and fry slightly on both sides, pour over a wineglass of sherry and cover tightly for 10 minutes; then, a little more than cover with boiling water; when the duck is cooked tender remove and thicken gravy with flour. Have ready on a platter hot buttered toast, place the ducks on it and pour over the gravy; garnish with olives and parsley.—*Mrs. W. E. Griffin.*

POT ROAST.—Three pounds of cross rib, a little suet chopped and put in the bottom of the pot; let the meat cook in that a few minutes; after it is brown put water on, pepper, salt and cloves, and let it cook until tender; when tender put a few carrots and tomatoes in and cook 20 minutes. It must simmer for three hours, for if it cooks fast it will not be tender.—*Mrs. W. R. Jenvey.*

CHOPPED LOAF.—Two and one-quarter pounds of raw, chopped, lean meat, $\frac{1}{4}$ pound of raw, chopped, salt pork, 1 raw finely chopped onion, 1 cup of bread crumbs, 1 cup of sweet milk, 2 beaten eggs, 1 teaspoon of black pepper, $\frac{1}{2}$ teaspoon of celery salt; mould it into a long loaf and put into a baking-pan; pour over

it a can of tomatoes, keeping the pieces of tomato on the loaf; while cooking (about $2\frac{1}{2}$ hours) baste with the tomato juice, adding hot water if necessary; when done place the loaf on a platter and pour over it a gravy made as follows: 1 sliced onion, fried in a heaping tablespoon of butter; when done add 2 tablespoons of flour; cook and add $\frac{1}{2}$ cup of good beef gravy, $\frac{1}{2}$ level teaspoon of salt, $\frac{1}{4}$ level teaspoon of pepper, $\frac{1}{8}$ level teaspoon of nutmeg, 3 tablespoons of sherry, 1 can of mushrooms and the strained gravy from the pan; boil 10 minutes. This is a nice gravy for a broiled steak, by using only $1\frac{1}{2}$ tablespoons of flour and omitting the tomato juice.—*Mrs. Idah M. Strobridge.*

CREAM CHICKEN.—Two chickens, 2 sweetbreads, 2 cans of mushrooms; boil chickens until tender and cut as for a salad, removing all skin; boil sweetbreads, chop fine, chop mushrooms rather coarsely; mix and bake in a dish with cream dressing poured over, sprinkling bread crumbs, pieces of butter and a little dressing over the top; bake 20 minutes.

Cream Dressing.—One pint of sweet cream, $1\frac{1}{2}$ tablespoons of flour, 2 tablespoons butter, a little nutmeg, 1 very small onion grated, a little Cayenne pepper and salt to taste; scald cream and rub butter with flour; cook all together to the consistency of cream. For 10 people.—*Mrs. Annie R. Chambers.*

SAGE CHICKENS.—Lay 2 or 3 large thin slices of onion on the breast of each chicken; outside of that lay thin slices of fat salt pork, tying all on securely with string and previously putting a quarter of an onion inside of each chicken; after peppering them well, put them in a covered pot with enough water to cook, but not enough to cover them, turn them occasionally; when a fork thrust in the breast turns easily cut the strings, remove the pork and onion and put all in a dripping-pan with the water in which they were cooked; baste and turn them often; when brown place the chickens on a hot platter, and serve them with the gravy, made as follows: Strain the water from the dripping-pan and if not enough add sufficient boiling water to make a pint; thicken it with 1 tablespoon of browned flour rubbed smooth in 2 tablespoons of melted butter; add $\frac{1}{4}$ teaspoon of black pepper; $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of caramel, and 1 teaspoon of Worcestershire sauce; cook a few moments, and if too thick add enough hot

water to thin it, together with the giblets, which have been boiled and chopped very fine.—*Mrs. G. W. Meacham.*

SAM BALL.—Boil 1 chicken, chop the dark and light meat very fine, mix with it butter the size of an egg, 3 tablespoons of cream, 3 eggs well beaten, salt and pepper to taste; rub butter inside of Charlotte Russe pan and line with green peas, then put in chicken mixture and steam 1 hour; turn out of mould and cover with cream sauce.—*Mrs. H. A. Ware.*

STUFFED BAKED PEPPERS.—Two coffee cups chopped veal, seasoned with 1 tablespoon of minced onion, 1 large tomato cut fine, salt and a little summer savory, thyme or sage as preferred; open the green peppers on the side, remove the seeds, stuff with the meat, place in baking-pan with a little water and drippings, baste frequently; when done remove, make gravy in same pan by the addition of a tablespoon of flour rubbed with the same of butter, and 1 teaspoon of caramel; pour over the peppers and serve.—*Mrs. W. E. Griffin.*

VEGETABLES.

TOMATO A L' ITALIENNE.—One quart tomatoes, 1 small onion, 3 ounces of ham, $\frac{1}{2}$ cup rice, 2 tablespoons cheese, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ each white pepper, Cayenne and nutmeg; cook tomatoes, onions, ham and rice for 1 hour; add seasoning about 15 minutes before serving.—*Mrs. E. R. Dodge.*

CABBAGE PUDDING.—One-half head of cabbage chopped fine, pour on boiling water and let stand 15 minutes, drain, add 2 eggs and bread crumbs equal to the amount of cabbage, 1 cup of milk, lump of butter, salt and pepper to taste; bake until brown and serve in the dish in which it was baked.—*Miss E. C. Babcock.*

SCALLOPED POTATOES.—Peel, slice thin and lay in a dish in layers, season with salt and pepper, cover with cream or milk, if milk add a lump of butter, and bake $\frac{1}{2}$ or $\frac{3}{4}$ of an hour.—*Miss E. C. Babcock.*

GREEN CORN PUDDING.—Draw a sharp knife through each row of corn lengthwise, then scrape out the pulp; to 1 pint of corn take 1 quart of milk, 3 eggs, a little suet, pepper and salt and a few lumps of butter, stir it occasionally till thick, and bake about 2 hours. For canned corn use less milk and bake 1 hour.—*M. E. G.*

POTATO PUFF.—Take 2 cups mashed potatoes, 2 tablespoons melted butter, beat to a cream and add 2 eggs well beaten, a tea-cup of cream or milk, salt to taste; beat all well; put in a baking dish in a quick oven until nicely browned.—*F. A. M.*

FRIED TOMATOES.—Peel ripe tomatoes and cut crosswise in large slices, dip in egg and then in rolled cracker, fry in hot lard and butter and serve hot with pepper, salt and the least bit of fine sugar sprinkled over; garnish with a little minced green pepper or parsley.—*M. E. G.*

CABBAGE.—Slice cabbage rather coarse and cook in milk instead of water, when tender add butter, pepper and salt.—*A. Y.*

POTATO SOUFFLE.—Bake 3 even sized potatoes; when done cut lengthwise in half, scoop out the potato into a hot bowl, add 2 teaspoons butter, 1 tablespoon hot cream, salt and pepper; beat whites of 2 eggs stiff and mix with potatoes; fill skins and set in oven to brown.—*Miss M. Brown.*

SALAD.

MAYONNAISE.—First see that the dish and ingredients to be used are cold, and use a fork for stirring, rub 1 teaspoon best mustard with yolk of one egg, and when smooth add oil, $\frac{1}{2}$ teaspoon at a time, stirring briskly all the while; when the mixture becomes like jelly add $\frac{1}{2}$ teaspoon each of salt and sugar, white and Cayenne pepper to taste, 1 teaspoon Worcestershire sauce and a tablespoon of vinegar or lemon juice.—*Mrs. M. D. Foley.*

TOMATO SALAD.—One pint canned tomatoes, $\frac{1}{2}$ package of gelatine soaked in $\frac{1}{2}$ pint cold water; put the tomatoes on to boil,

and when they have boiled about 10 minutes add the gelatine and a pinch of salt; let boil for about 5 minutes, take from the stove, strain into a square mould and set away to cool; when it becomes firm put a hot cloth around the mould and turn the jelly out on a salad plate, put fresh lettuce leaves around and serve with mayonnaise dressing.—*Mrs. R. D. Jackson.*

RUSSIAN SALAD.—Three cups cold boiled potatoes, cut in small slices or dice, 1 cup chopped cabbage, 1 cup chopped celery, $\frac{1}{2}$ cup chopped boiled beets, $\frac{1}{4}$ cup chopped onion, $\frac{1}{4}$ cup chopped parsley; mix with cream dressing and garnish with hard boiled eggs sliced, olives and lemons peeled and sliced.—*Mrs. Henry Rives.*

SUMMER SALAD.—Peel and slice 6 ripe tomatoes and 4 cucumbers, remove seeds from 4 green peppers and chop fine; mix with mayonnaise dressing.—*M. E. G.*

TOMATO SALAD.—Select the required number of even sized ripe, smooth tomatoes, peel and lay each on a crisp lettuce leaf with a spoonful of mayonnaise dressing, turning the stem side up, place in hollow $\frac{1}{2}$ stuffed egg covered with thin slice of lemon with rind removed.—*S. S.*

STUFFED EGGS.—Hard boil desired number of eggs and cut crosswise in half with a sharp knife, carefully remove the yolk, rub with it a little oil and vinegar, season with mustard and pepper, fill each white with this mixture.—*Mrs. M. D. Foley.*

CREAM SALAD DRESSING.—Three eggs, $\frac{1}{2}$ pint vinegar, 1 teaspoon salt, butter half the size of an egg, 1 tablespoon of mustard, 3 tablespoons of cream, 3 teaspoons sugar, boil salt, sugar and vinegar together, mix butter and mustard, then add cream and eggs well beaten, put all in vinegar and stir quickly.—*Mrs. B. F. Bacon.*

DESSERTS.

LEMON PUDDING.—One quart boiling water. 1 cup sugar, 4 tablespoons cornstarch, pinch of salt, grated rind of 2 lemons and juice of 1; let it come to a boil and when cold serve with whipped cream.—*Mrs. J. M. Fulton.*

CHERRY PUDDING.—One-half pint sifted flour, 1 teaspoon baking powder, a little salt, also a little butter rubbed in flour; mix into a soft dough as for biscuits and roll out spreading with cherries; then roll together and lay in a pan, putting in pieces of butter and 1 cup of sugar; pour on boiling water and bake about 25 minutes; add more water if it cooks away too fast as this makes the sauce to serve with the pudding.—*Mrs. R. Brown.*

LEMON PIE.—Yolks of 4 eggs beaten light, 1 teacup sugar, 1 teacup cold water, grated rind and juice of one lemon, 4 tablespoons powdered cracker, 1 tablespoon melted butter and little salt; take the whites of 3 well-beaten eggs with $\frac{1}{2}$ cup sugar, to put over the pie when baked, and brown it in the oven.—*Mrs. J. M. Fulton.*

CREME AU CARAMEL.—Scald 1 pint milk, dissolve in a dry sauce-pan 1 cup of dark brown sugar until it becomes a liquid, stirring all the time; moisten 2 tablespoons of cornstarch with cold milk and mix with beaten yolks of 4 eggs; when milk is hot stir in gradually dissolved sugar, taking care it does not harden; then add eggs and cornstarch, boil till it thickens and flavor with 2 teaspoons vanilla. Just before serving beat $\frac{1}{2}$ pint cream stiff and put on top; serve cold.—*Mrs. J. H. Ware.*

LEMON MERINGUE PUDDING.—Put on 1 cup rice to boil in 5 cups of water with $\frac{1}{2}$ teaspoon salt; when the rice is done add $\frac{1}{4}$ cup white sugar and the yolks of 2 eggs beaten very light; before taking from the stove add the grated rind of 1 lemon; let it cool and then spread with a thin layer of currant jelly, or any kind preferred, and cover with meringue of the whites of 2 eggs, to which has been added 4 teaspoons powdered sugar beaten very stiff, and then add the juice of the lemon; set in the oven to brown and eat cold with or without cream.—*Mrs. R. D. Jackson*

INDIAN PUDDING.—Six tablespoons meal, 2 tablespoons butter, 1 cup molasses, 2 teaspoons ginger and a little salt; mix and pour into 1 quart boiling milk, add 1 cup cold water when ready to bake; bake 1 hour.—*Mrs. R. B. Chisholm.*

LEMON BUTTER.—Two pints white sugar, 1½ pints water, 3 eggs well-beaten, 1 tablespoon butter, 2 tablespoons cornstarch, juice of 2 lemons, rind of 1; cook in a double boiler.—*Mrs. E. R. Dodge.*

GRAHAM PUDDING.—One egg, ½ cup milk, 1 tablespoon melted butter, scant ½ cup of currants, same of raisins, citron size of walnut cut fine, ½ cup brown sugar, ½ cup molasses, 1 cup graham flour 1 scant teaspoon soda dissolved in 2 tablespoons hot water, ½ teaspoon cinnamon, ½ teaspoon each allspice and cloves, 1 teaspoon vanilla; steam 2 hours

Sauce.—One-half cup butter, 1 cup powdered sugar, 1 tablespoon rum in 2 of cold water; cream butter with hand first, add sugar, then rum and water a few drops at a time; set on ice for an hour, and just before serving place in double boiler and stir constantly till like cream.—*Mrs. J. W. Dorsey.*

LEMON JELLY.—One-half package gelatine soaked 2 hours in ½ cup cold water, and 1 cup sugar add juice of 2 lemons, pour over this mixture 1 pint boiling water and stir till dissolved, strain through a napkin and turn into molds dipped first in cold water.—*Mrs. H. W. Higgins.*

COLD CREAM PUDDING.—One pint milk, 4 eggs, 1 pint cream, ¾ box pink gelatine, 15 cents macaroons, pinch of salt, vanilla and sugar to taste; dissolve gelatine in ½ pint water, boil milk, stir in yolks of eggs and gelatine and let it cool; whip cream and whites of eggs stiff, then mix all together, putting the macaroons last; put on ice.—*Mrs. Geo. Hymers.*

JELLIED ORANGES.—Select desired number of large thick skinned oranges, wash and cut crosswise in half; carefully remove pulp without breaking the rind and squeeze out the juice; take juice of 1 lemon to every 3 oranges and 1 tablespoon pineapple juice, add enough water to make a little more than a quart, sweeten to taste and dissolve in it ¾ box of gelatine, let come to a boil, and when partially cool pour into the orange rinds; set in a cold place to harden.—*Mrs. M. D. Foley.*

APPLE SNOW.—Bake six large apples, remove the skins and rub through a colander; when cool add the juice and rind of 1 lemon and $\frac{1}{2}$ cup sugar; beat the whites of 5 eggs to a stiff froth and gradually beat in the apples; serve with boiled custard.—*Mrs. W. O. Mills.*

BOILED CUSTARD.—Sweeten 1 quart of cream or milk to taste and put in double boiler; when hot stir in the well-beaten yolks of 4 eggs, cook a few minutes, stirring constantly, then remove and flavor with 1 tablespoon vanilla.—*S. S.*

ICES AND ICE CREAM.

CURRENT AND RASPBERRY ICE.—One quart red currants, 1 pint raspberries, 1 pint of water, $1\frac{1}{2}$ pints of sugar; squeeze out the juice, mix in the sugar and water and freeze.—*Mrs. H. W. Higgins.*

CARAMEL ICE CREAM.—Dissolve in a dry sauce-pan 1 cup of dark brown sugar until it becomes a liquid, stirring all the time, add this to a quart of cream and freeze.—*Mrs. Anthony Schmitt.*

PINEAPPLE SHERBERT.—Take a pineapple, remove heart and eyes and chop fine, dissolve 1 tablespoon gelatine in cold water enough to cover it for 1 hour, 1 pint of sugar, 1 pint water, put all together and then add $\frac{1}{2}$ teacup hot water.—*Mrs. Henry Rives.*

POMONA SHERBERT.—One quart cider, 1 pint orange juice, 1 pound sugar, 1 tablespoon sherry, 1 tablespoon brandy.—*Miss Emma Vanderleith.*

STRAWBERRY WATER ICE.—Juice of 1 quart of berries, equal quantity of water 1 pound of sugar, whites of 2 eggs and 1 tablespoon gelatine. Soak gelatine in $\frac{1}{2}$ pint of water a few moments; put remaining quantity of water on to boil and dissolve gelatine in it; mash the berries, cover with the sugar, let it stand 1 hour or more, then press out the juice, add the water and freeze, add the whites of eggs when partly frozen; close carefully and freeze again and set away for an hour or two.—*R. L. D.*

MERINGUE GLACE.—One and one-half pints of boiling milk, $\frac{3}{4}$ cup granulated sugar, 1 dessert spoon of vanilla, 4 dessert spoons gelatine that has been soaked 1 hour in 4 dessert spoons of cold water, stir over the fire till dissolved, then strain it into $1\frac{1}{2}$ pints of cold, thick, sweet cream; when cold freeze, remove paddle from freezer, press cream down firmly, let it stand for an hour; when ready to serve turn it into an earthen dish, smooth it down and spread over it a meringue made of the whipped whites of 5 eggs and 5 tablespoons of granulated sugar; set it in a milk pan in which is poured the ice and ice-water from the freezer; set the pan on the top shelf of a very hot oven and brown the meringue as rapidly as possible; serve immediately with macaroons and lady-fingers.—*Mrs. Idah M. Strobridge.*

CAKE.

VELVET SPONGE CAKE.—Two scant cups of sugar, yolks of 5 eggs; beat eggs and sugar to a cream at least 15 minutes, then add 1 large cup boiling water, 3 large cups sifted flour, to which add 2 heaped teaspoons baking powder and a pinch of salt; add the beaten whites, flavor to taste, and bake in a moderate oven.—*Mrs. L. S. Greenlaw.*

NOUGAT CAKE.—One-half cup butter, creamed with 2 cups of granulated sugar; add 1 cup sweet milk and $1\frac{1}{2}$ teaspoons almond extract; beat well with the hand; do not use a spoon, and add alternately the whipped whites of 8 eggs and 2 cups of flour that has been sifted 5 times with 3 teaspoons baking powder; beat hard and pour into 5 jelly cake tins that are lined with paper clipped an inch deep in the edges all the way round, to fit closely in the tins, and that are well greased on both sides with melted sweet lard; when cold spread between the layers the following: 1 quart of whipped cream sweetened with 1 cup of powdered sugar, to which is added 2 cups of blanched English walnuts and 2 teaspoons of rose extract; cover the top and sides with an icing made of the whipped whites of 3 eggs, 1 cup of powdered sugar and 2 tea-

spoons of lemon extract; before it hardens press blanched almonds in halves into it.—*Mrs. Idah M. Strobridge.*

ANGEL FOOD.—One tumbler of granulated sugar, $\frac{1}{2}$ tumbler of powdered sugar, 1 tumbler of sifted flour, 1 even teaspoon of cream tartar; sift all together 4 times and stir gradually into the thoroughly beaten whites of 12 eggs; flavor to taste; bake in unbuttered tin in a moderate oven; after baking invert on a toaster till cool.—*Mrs. J. M. Fulton.*

SPONGE CAKE.—Two cups sugar, 2 cups flour, 4 eggs, 2 teaspoons baking powder, $\frac{3}{4}$ cup boiling water; add the water last. The cake may seem too thin, but will come all right from the oven.—*Mrs. H. M. Clemons.*

DOUGHNUTS.—One ^{tablespoon} cup butter, 2 cups sugar, 4 eggs, 1 cup sour milk or cream, 1 teaspoon soda dissolved in hot water, 1 teaspoon grated nutmeg, $\frac{1}{2}$ teaspoon of cinnamon; add sufficient flour to roll out in pretty soft dough, cut as desired and fry in hot lard.—*Mrs. H. M. Clemons.*

WALNUT CAKE.—Three-fourths cup of butter, 2 cups sugar, 1 cup of sour cream, 4 cups of flour, whites of 7 eggs and yolks of 2 beaten separately, 1 teaspoon soda, 2 teaspoons baking powder, 1 pint of walnut meats rolled out and sprinkled with flour.—*Mrs. J. M. Fulton.*

FRUIT CAKE.—Twelve eggs, 1 pound brown sugar, 1 pound butter, 2 coffee cups N. O. molasses, 1 pound of flour (browned), 4 pounds raisins, 4 pounds currants, 1 pound citron (and walnuts if desired), 1 tablespoon each of cinnamon, nutmeg, cloves and allspice, 1 pint brandy, $\frac{1}{2}$ teaspoon soda, bake six hours; after baked pour over it while warm a pint of wine. Sherry, Angelica, or any other sweet wine.—*Mrs. Geo. J. Perkins.*

SPICED COFFEE CAKE.—One cup of brown sugar, not quite cup of butter, 2 eggs, $\frac{1}{2}$ cup molasses, 1 cup strong cold coffee, 1 teaspoon soda sifted with flour, 2 teaspoons cinnamon, 1 teaspoon cloves, flour enough to make stiff batter, and 1 cup seeded raisins, (floured); bake about an hour.—*Mrs. R. W. Parry.*

CRACKER CAKE.—Three eggs, 1 large cup cracker flour, 1 large cup sugar, 1 large cup blanched almonds chopped, 5 tablespoons grated chocolate, 1 teaspoon allspice, 1 teaspoon

cinnamon, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon vanilla, $\frac{1}{2}$ cup shaved citron and lemon peel; beat yolks and sugar to a cream, add 3 tablespoons chocolate and spices, almonds, whites of 7 eggs and flour; bake in 3 layers and spread jelly between; take whites reserved and 2 tablespoons chocolate with sugar, beat well and use for icing.—*Mrs. H. Bergstein.*

NUT CAKE.—One and one-half cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 1 cup chopped nuts (floured), whites of 4 eggs, 2 teaspoons baking powder, flour enough to make quite a stiff batter; add whites of eggs last, alternating with flour.—*Mrs. R. Brown.*

MINNEHAHA CAKE—One and one-half cups sugar, $\frac{1}{2}$ cup sweet milk, 2 heaping cups flour with 2 teaspoons baking powder, whites of 6 eggs beaten thoroughly; bake in sheets or round layers.

Filling.—Boil teacup sugar in a little water until brittle when dropped in cold water, remove from the fire and stir quickly into the well-beaten white of an egg; add to this a cup of stoned raisins chopped fine and nearly a cup of chopped nuts; place between layers and on top, or make plain icing for top.—*Mrs. R. Brown,*

GINGER SNAPS.—One large cup butter and lard mixed, 1 cup brown sugar, 1 cup molasses, $\frac{1}{2}$ cup hot water, 1 tablespoon ginger and cinnamon each, 1 teaspoon cloves, 1 ^{Tea}teaspoon soda dissolved in hot water, flour for quite a stiff dough, roll out thinner than sugar cookies and bake quickly. These are richer by adding 1 egg and will keep for weeks.—*Mrs. R. Brown.*

GINGER BREAD.—One cup New Orleans molasses, 1 cup of fine sugar, 1 cup of sour cream, 1 teaspoon soda stirred in it, 3 cups flour, 3 eggs, $\frac{1}{2}$ teaspoon each ground ginger, cinnamon, cloves and allspice.—*Mrs. G. A. Fletcher.*

GINGER SNAPS.—Boil coffee cup molasses, put in tablespoon soda, beat up 1 egg with coffee cup brown sugar and $\frac{1}{2}$ tablespoon vinegar; add this to boiling molasses with 2 teaspoons ginger; mix very stiff with flour.—*Mrs. Gorham.*

SPONGE CAKE.—One pound powdered sugar, $\frac{1}{2}$ pound flour, 1 dozen eggs, 1 lemon, separate the whites and yolks of eggs, beat whites to a froth and set in a cool place; beat yolks and sugar together thoroughly, add juice of the lemon, stir in the well-

sifted flour, the whites of eggs added gradually; bake 40 minutes and let cool in pan.—*Mrs. Elizabeth A. Perry.*

SPONGE DROPS.—Four eggs, $\frac{1}{2}$ cup powdered sugar, $\frac{3}{4}$ cup flour, $\frac{1}{2}$ salt spoon of salt, flavor to suit, mix as for sponge cake, drop on a buttered pan, sprinkled with powdered sugar, and bake 15 minutes.—*Mrs. Elizabeth A. Perry.*

COOKIES.—Two-thirds cup sour milk, $\frac{2}{3}$ cup lard and butter mixed, 2 eggs, 2 cups sugar, 1 teaspoon soda, seasoned to taste; mix stiff and roll very thin; bake in a quick oven.—*Mrs. M. H. Williams.*

CREAM PUFFS.—One-fourth of a pound of butter, $\frac{1}{2}$ pound flour, 5 eggs, 1 pint boiling water; put butter and water on fire, and while boiling stir in flour; remove from fire, add beaten eggs, and stir until cool; bake in a quick oven 20 minutes.

Cream.—One-half cup flour, 1 cup sugar, 2 eggs; beat to a cream and add to 1 pint of boiling milk; flavor to taste.—*Mrs. C. A. Bragg.*

DARK CHOCOLATE CAKE.—One cup dark brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour.

Cream—One cup grated chocolate, $\frac{1}{2}$ cup milk, $\frac{2}{3}$ of a cup dark brown sugar, 1 egg, 1 teaspoon vanilla; cook like cream in custard kettle and mix in the first recipe, sprinkle 1 teaspoon dry soda on mixture and stir well; bake in layers and put frosting between.

Frosting.—One cup sugar, 5 tablespoons milk, boil 8 minutes and beat light with a fork.—*Mrs. W. R. Jenvey.*

WHITE CUP CAKE.—One cup butter, 2 cups powdered sugar, 1 cup sweet milk, 3 cups flour, 3 even teaspoons baking powder sifted in the flour, whites of 8 eggs beaten to a stiff froth; good for loaf or layer.—*Mrs. M. E. Arrowsmith*

CUP CAKE.—One cup butter, 2 cups powdered sugar, 1 cup sweet milk, 3 cups flour, 5 eggs, 3 even teaspoons baking powder well sifted in flour; cream the butter, gradually add milk, then the flour and whites of eggs; good for loaf or layer.—*Mrs. M. E. Arrowsmith.*

SNOW CAKE.—One-half teacup butter, 1 teacup sugar, $1\frac{1}{2}$

teacups flour, $\frac{1}{2}$ teacup sweet milk, 1 teaspoon baking powder, whites of 4 eggs, flavor with lemon.—*Miss E. G. Gibbs.*

LAYER CAKE.—Two cups sugar, 1 cup butter, 1 cup milk, $3\frac{1}{2}$ cups flour, yolks of 5 eggs, whites of 2 eggs. $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar sifted into flour; bake in jelly cake tins.—*Mrs. H. W. Higgins.*

LAYER CAKE.—Not quite 1 cup of sugar, not quite $\frac{1}{2}$ cup of butter, mixed but not creamed, 3 eggs dropped in, $\frac{3}{4}$ cup of milk, 3 cups flour, 1 teaspoon baking powder; stir quickly and bake.—*Mrs. Henry Rives.*

LAYER CAKE FILLING.

Lemon.—Grated rind and $\frac{1}{2}$ the juice of 1 large lemon stirred with yolk of 1 egg, $\frac{1}{4}$ cup of butter, add fine sugar to make stiff enough to spread; equally good made with an orange.—*Mrs. M. D. Foley.*

Opera Cream.—Two cups brown sugar, $\frac{1}{2}$ cup cream, $\frac{1}{3}$ cup butter, boil about 5 minutes, stirring all the time; remove from the fire and stir cool; add $\frac{1}{2}$ teaspoon vanilla; spread between and on top of layers of white cake.—*Mrs. E. R. Clute.*

Chopped Raisin.—One cup stoned raisins, 1 lemon peeled and seeded, chop together and mix with cup sugar and a little water. If cake has good crust put together while warm.—*Mrs. J. L. Fast.*

Sour Cream.—One-half cup sour cream, $\frac{1}{2}$ cup sweet cream, 1 cup sugar; boil till thick and then add 1 cup chopped walnuts.—*Mrs. W. E. Griffin.*

Pineapple.—One and one-half cups chopped pineapple free from juice, $1\frac{1}{2}$ cups whipped cream, 4 tablespoons powdered sugar, a pinch of soda.—*S. S.*

BREAD AND BREAKFAST CAKES.

SALT RISING BREAD.—At dinner time in the evening take 2 even tablespoons of corn-meal, $\frac{1}{8}$ teaspoon soda, $\frac{1}{4}$ teaspoon salt and put on boiling water to make a very thin batter; put this in a warm place until the second morning after; this water should be full of bubbles; then take a large bowl and put in it a teacup of warm water, the same amount of salt and soda as in the first batter and thicken quite stiff with Riverside flour and stir it into the contents of the first bowl. Put this in a warm place and when the bowl is full take a quart of warm water, or more, if you wish more than 4 loaves of bread, thicken it with flour and pour in the contents of the bowl. Let this rise about an inch then make into loaves with as little flour and kneading as possible; set again in a warm place until very light and bake as other bread.—*Mrs. C T. Bender.*

CORN BREAD.—One-half cup sifted flour, add 1 rounding teaspoon baking powder and sift again, add $1\frac{1}{4}$ cups cornmeal, 2 rounding tablespoons granulated sugar and $\frac{1}{2}$ rounding teaspoon salt, rub well together and then add 1 heaping teaspoon of butter melted after measuring; rub it well into the flour and add 3 well-beaten eggs and $1\frac{1}{2}$ cups sweet milk; beat hard and pour into hot gem pans or a shallow tin well greased with sweet lard.—*Mrs. G. W. Meacham.*

BROWN BREAD.—One large cup cornmeal, 1 large cup graham meal, $\frac{1}{2}$ cup molasses, 1 cup sour milk, 1 teaspoon soda, dissolved in 1 cup boiling water, salt; steam 3 hours.—*Mrs. C. A. Bragg.*

WAFFLES.—One pint sour milk, 3 tablespoons melted butter, 3 eggs beaten separately, 1 teaspoon soda, a little salt, and flour enough to make a thick batter.—*Mrs. J. L. Fast.*

PUFF MUFFINS.—Mix smoothly together 1 pint milk and 1 pint flour, season with 1 teaspoon salt, beat 4 eggs very light and stir in just before baking; pour into hot buttered muffin pans.—*Mrs. J. W. Dorsey.*

GEMS OF ROLLED OATS.—Soak 2 cups rolled oats over night in $1\frac{3}{4}$ cups sour milk, add 1 level teaspoon soda, 1 teaspoon salt, $\frac{1}{2}$ teacup brown sugar, 1 teacup sifted flour and 2 well-beaten eggs in order given, dissolve soda in a little water; bake 25 minutes.—*Mrs. Stewart Logan.*

OLD VIRGINIA CORN DODGERS.—One-half pint rich sour cream, $\frac{1}{2}$ cup sweet milk, 1 egg, 1 tablespoon melted butter, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ tablespoon soda; beat well and then add enough fine corn meal so that a spoonful will just keep its shape without spreading; have a quick oven and drop a large spoonful at a time on well-greased pans; bake a rich brown and eat hot.—*Mrs. G. W. Meacham.*

PICKLES AND PRESERVES.

TOMATO CATSUP.—One-half bushel of perfectly ripe tomatoes; wash and cut in pieces, then put over the fire and let them come to a boil, remove and when they are sufficiently cool to allow your hands in them rub through a wire sieve; add to strained juice 2 teacups salt, $\frac{1}{2}$ teacup each ground allspice and cloves, and 1 quart best vinegar, and 4 pounds brown sugar; boil 1 hour, stirring constantly to avoid burning. If too thick add vinegar, and if too thin cook longer; bottle and seal for use.—*Mrs. L. S. Greenlaw.*

CURRANT JELLY WITHOUT COOKING.—Mash the currants, strain the juice from them, and to every pint add a pound of sugar, mix well, stir till the sugar is dissolved; put in glass jars and set in the hot sun for 2 or 3 days, stir occasionally, and when jellied seal.—*Mrs. H. M. Clemons.*

BOTTLED PICKLES.—Wash and wipe medium sized cucumbers suitable for pickling; place in a stone jar, make a brine of cold water and salt and pour it over them; let stand about 24 hours, then wipe each cucumber carefully, place in stone jars or glass bottles layers of pickles, slices of onions, horseradish and white mustard seeds till the jar is full; place on the stove a kettle with enough cider vinegar to cover the pickles; put into it small bags of

spices (cloves and cinnamon) and a few small red peppers and mustard seed; when it comes to a boil pour it over the pickles; place a small plate on the pickles to keep them under the vinegar and cover with the cloth; if let alone they will keep for months.—*Mrs. J. N. Evans.*

SPICED BLUE PLUMS.—For 10 pounds fruit allow 7 pounds sugar, 1 cup broken cinnamon and $\frac{1}{2}$ cup cloves; cook till like jam, then add 2 cups vinegar; boil 10 minutes, tie spices in muslin bags.—*A. R. J.*

CHILI SAUCE.—Twelve ripe tomatoes, 4 small onions, 3 small peppers, 3 tablespoons sugar, 3 cups vinegar; chop all very fine and cook away nearly one-half.—*Mrs. R. L. Fulton.*

CHIDNER SAUCE.—Peel 24 ripe tomatoes, and 13 apples, add $1\frac{1}{2}$ tablespoons of salt, 1 pound brown sugar, $\frac{1}{4}$ pound white mustard seed, $\frac{1}{2}$ ounce ground ginger, $\frac{1}{2}$ teaspoon of red pepper, 1 tablespoon cinnamon, 1 teaspoon mace, $1\frac{1}{2}$ pounds onions chopped; boil the tomatoes in a quart of vinegar and 1 quart of water till tender, then add the other ingredients and boil $1\frac{1}{2}$ hours.—*Mrs. S. R. Wasson.*

SPICED CARROTS.—Soak in cold water, then boil till tender, not soft; to 1 pound carrots use $\frac{3}{4}$ pounds sugar and $\frac{3}{4}$ cup vinegar; boil water, sugar and vinegar together; add the carrots and cook a few minutes, remove and cook syrup a little longer; cool and pour over carrots. The next day pour off syrup, boil and flavor with a little lemon and citron peel sliced fine, stick cinnamon and whole cloves, skim, and when cold and pour over carrots.—*Mrs. H. Bergstein.*

GREEN TOMATO SPICED PICKLE.—Allow 1 onion and 2 green peppers to every 8 green tomatoes of average size; peel and slice tomatoes and chop onions and peppers after removing the pepper seeds; mix and place in a jar with plenty of salt and put weight on top; let stand over night, then pour off the liquor and cover with cold water; if too salt change water till just right, drain well and cook till tender with vinegar enough to cover; season while cooking as follows: To every 2 quarts of tomatoes (measured when drained) add $\frac{1}{2}$ coffee cup white mustard seed, $\frac{1}{2}$ cup celery seed tied in bag, $\frac{1}{2}$ coffee cup allspice tied in bag, $\frac{1}{2}$ coffee

cup ginger root; let stand in jar 3 days, boil again 10 or 15 minutes then bottle.—*Mrs. Henry Rives.*

CUCUMBER PICKLES.—Four quarts cucumbers soaked over night in strong brine, wipe off, add 3 long green peppers, 4 small onions, 2 tablespoons white mustard seed, a piece of alum about the size of a walnut; take enough good vinegar to cover them and bring to a boil, pour on the pickles and seal up.—*Mrs. J. M. Fulton.*

MUSTARD PICKLES.—Equal quantities cucumbers, green tomatoes sliced, cauliflower cut in small pieces and small onions; cover in strong salt water 24 hours, then scald the brine and dissolve in it alum the size of a nutmeg; pour boiling brine over pickles, when cold drain thoroughly and prepare as much vinegar as there was brine; to 1 quart vinegar add 1 cup brown sugar, $\frac{1}{2}$ cup flour and $\frac{1}{4}$ pound ground mustard, stir the boiling vinegar with it, and when smooth pour over the pickles.—*Mrs. Idah M. Stobridge.*

CHILI SAUCE.—Twenty-four ripe tomatoes peeled, 12 green peppers seeded, 5 onions, 8 apples paired and cored, 4 teacups vinegar, 4 tablespoons salt, 2 tablespoons each ground ginger and cloves; cut all up fine and cook slowly 2 hours.—*S. S.*

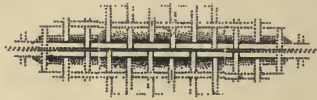
TOMATO CATSUP.—One-half bushel ripe tomatoes, 1 dozen large onions, 1 dozen green peppers, 1 dozen Chili peppers; cut all in pieces and cook till thoroughly done; rub through a wire sieve, a little at a time, till every particle of pulp is secured, then return to the fire and add salt to taste, $\frac{3}{4}$ cup each of allspice and mustard seed, $\frac{1}{2}$ cup each cloves and celery seed, and $\frac{1}{2}$ dozen pieces of ginger root; use whole spice and tie in muslin bags; cook slowly till quite thick, stirring frequently to prevent burning, and when done add 2 cups sugar and 1 $\frac{1}{2}$ quarts vinegar; boil a few minutes and then bottle and seal with wax.—*Mrs. M. D. Foley.*

CRAB APPLE JELLY.—Wash the fruit, place in kettle and cover with water; boil until thoroughly cooked, then place in bag and allow to drain, but do not squeeze. For each pint of this liquor allow 1 pound of sugar; boil from 20 to 30 minutes.—*A. R. J.*

INDIA PICKLE.—One gallon best cider vinegar, 2 ounces each powdered ginger, mustard seed, allspice and salt, $\frac{1}{2}$ ounce each

ground cloves and cinnamon, piece of alum size of a walnut; boil 15 minutes, mix $\frac{1}{4}$ pound ground mustard with 2 ounces tumeric and enough vinegar to make a thin paste, and add to the above; let it just come to a boil and pour into a stone jar. Any kind of vegetables may be added to this in their season—cauliflower, string beans, onions, cucumbers, watermelon rind, small green tomatoes or peppers. Parboil the vegetables in salt water, throw into cold water, dry and put into the dressing; tie the spices in a thin muslin cloth and boil in the vinegar 15 minutes; stir frequently in warm weather.—*Mrs. S. Unsworth.*

add 2^{lb} sugar if preferred.



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Miscellaneous Recipes.

BLACKBERRY CORDIAL.—Wash the berries and boil a few minutes; when cool press the juice out and strain; to a pint of juice add $\frac{1}{3}$ of a pound of crushed sugar, and if the berries are very acid use more sugar; boil about 5 minutes with cloves and cinnamon tied in a bag, more cinnamon than cloves; skim, strain, and add 1 pint brandy to 4 pints juice.—*Mrs. J. R. Bradley.*

CARAMEL, FOR SOUP AND GRAVY.—Melt 1 cup dark brown sugar with 1 tablespoon water in a frying pan; stir until it becomes liquid; add 1 cup boiling water and simmer 10 minutes; bottle when cold—*S. S.*

MACARONI—Boil the macaroni in salted water till tender, 1 small onion cut fine, fried to a light brown in butter size of a small egg, and 2 tablespoons of olive oil; stir in 1 large tablespoon of flour, add boiling water and $\frac{1}{2}$ can tomatoes; if too thick add more water, put in $\frac{1}{2}$ cup of grated cheese, salt and pepper to taste, drain water off macaroni, put in a dish, pour gravy over it and mix well together.—*Mrs. S. R. Wasson.*

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Miscellaneous Recipes.

SPAGHETTI.—One-half pound spaghetti broken into inch pieces, $\frac{1}{4}$ pound grated cheese (hard cheese is best), $\frac{1}{2}$ pint of canned tomatoes or 4 large fresh ones, $\frac{1}{2}$ pint soup stock, 2 Chili peppers chopped fine, 1 onion chopped fine, 2 eggs; put on the spaghetti in a sauce-pan of boiling water, and $\frac{1}{2}$ teaspoon of salt; boil till quite tender, put on the soup stock with tomatoes, onions and peppers; boil until they are thoroughly done, drain the spaghetti and pour over it the soup stock (strained or not), add a large piece of butter, put in $\frac{1}{2}$ the grated cheese, mix together thoroughly, put in a baking dish, cover with remainder of cheese, and the eggs beaten very light; bake until a light brown and serve hot.—*Mrs. R. D. Jackson.*

CHOCOLATE.—Four rounding tablespoons of grated and sifted chocolate, 6 tablespoons of hot water, stir over the fire till it bubbles and add $\frac{3}{4}$ cup of boiling milk; let boil 3 or 4 minutes, stirring constantly; serve with a tablespoon of sweetened whipped cream. This makes 1 cup.—*Mrs. Idah M. Strobridge.*

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Miscellaneous Recipes.

CREAM MACARONI.—Cook the macaroni 10 minutes in boiling salted water; drain this off and add a cup of milk, stew until tender; in another sauce-pan heat a cup of milk until boiling, thicken with a teaspoon of flour, wet with cold milk, stir in a tablespoon of butter, 3 tablespoons grated cheese, a pinch of Cayenne, and lastly a beaten egg; drain all the milk from the macaroni, turn into a hot dish, pour the cream over and serve at once.—*C. H. T.*

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Miscellaneous Recipes.

MOCK TOMALES.—One and one-half cups of cornmeal scalded with 2 cups of boiling water; when cool add $\frac{1}{2}$ cup wheat flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon Cayenne pepper and $\frac{1}{2}$ cup sweet lard; mix well and spread a tablespoon in the center of the inside of 24 well-washed corn husks; on 8 of these husks with the paste put an olive each and a tablespoon of the following meat filling: 1 cup raw, chopped, lean pork, 1 cup boiling water, 3 tablespoons finely minced onion, 1 tablespoon caramel, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon Cayenne; stew till done and dry before putting it into the husks, roll up the husks containing the meat; wrap 2 containing the paste only around that, and tie the ends together with strings made from husks; trim off the ends of strings and wrappers, wrap each tomale in a piece of cloth tied on to keep the paste from oozing out while still soft; boil in plenty of water an hour.

GRAHAM CRACKERS.—Five cups graham flour, 1 cup butter, *1 cup sugar*, 1 cup cold water, 1 teaspoon soda dissolved in hot water; mix and roll as thin as possible, cut out and bake the same as cookies.—
Mrs. R. Brown.

CELERY FILLING FOR SANDWICHES.—Chop desired quantity of celery fine, mix with Mayonnaise dressing highly seasoned with lemon and mustard, spread between thinly sliced bread. The least bit of minced onion is an improvement. Water cress or crisp lettuce may be used instead of celery.—*M. E. G.*

MACARONI WITH MEAT.—Put 3 pounds lean beef on to cook in 2 quarts of water; boil gently till the meat is very tender; peel and slice 2 onions, fry brown in butter, add 1 can tomatoes or equivalent of fresh tomatoes, season with salt, 1 tablespoon Worcestershire sauce, curry powder and pepper, chop the meat fine and stir in with this sauce; let all simmer a few minutes; boil the macaroni tender in the beef broth, and then alternate with the meat dressing and a little grated cheese in baking dish; bake $\frac{3}{4}$ hour and keep moist with broth.—*Mrs. D. McNicol.*

CHEESE SOUFEE.—One scant quart milk, $\frac{1}{2}$ teaspoon salt, 4 eggs beaten separately very light and 1 cup grated cheese; mix together and bake in quick oven; serve soon as done with hot browned crackers.—*W. D. C.*

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Miscellaneous Recipes.

MINCE MEAT.—Three pounds lean raw beef, chopped and salted, 3 pounds beef suet, removing the skin and string; 6 pounds apples pared and cored before weighing, 1 pound citron peel; chop all very fine and add 3 pounds currants, 6 pounds raisins, chopped and seeded, juice and rind of 6 oranges, juice and rind of 6 lemons, 2 tablespoons ground cinnamon, $1\frac{1}{2}$ tablespoons cloves, 1 teaspoon mace, 2 teaspoons nutmeg and 2 pounds brown sugar; cook slowly 1 hour and add 1 quart Madeira wine and 1 pint brandy; pack in stone jar and cover tightly.—*Mrs. M. E. Ware.*

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Dealers in Groceries, Fruit, Vegetables, Etc

← NORTH SIDE R. R. TRACK, →

SIERRA STREET,

RENO, NEVADA.

Miscellaneous Recipes.

OMELETTE SOUFFLE.—Whip separately the yolks and whites of 3 eggs until stiff; beat into the yolks a tablespoon each of milk and powdered sugar, and add the whites, stirring them lightly in; turn the mixture into a hot pan, greased with sweet oil and as soon as the edges are set, gently turn them up with a knife; when the center begins to stiffen draw the pan to a cooler place and add a tablespoon of jelly; now hold the pan aslant, turn $\frac{1}{2}$ of the omelette over upon the other and slide upon a hot platter, sprinkle quickly with 4 tablespoons hot rum, set on fire and serve at once.—*E. W. H.*

CHARLOTTE RUSSE.—One-half ounce gelatine, 1 gill milk, $\frac{1}{2}$ pint thick cream, 1 ounce sugar, $\frac{1}{2}$ teaspoon vanilla; soak gelatine in milk $\frac{1}{2}$ hour, then dissolve over fire; beat cream gently until thick (if beaten furiously it may grow thin or go to butter), add sugar and flavoring and strain in gelatine; butter bottom of mould, put jelly in center and smaller pieces around, line sides with sponge cake with edges dipped lightly in white of egg and pour in hot mixture; set in cool place.—*A. L. M.*

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Miscellaneous Recipes.

SARDINE SANDWICHES.—Drain off the oil from 1 box boneless sardines, remove the skin and then rub fine with a fork, add the oil and juice of one lemon to this and season with 1 teaspoon Worcestershire sauce, $\frac{1}{2}$ teaspoon black pepper and 1 teaspoon mustard; spread between thinly sliced bread slightly buttered, from which the crust has been neatly trimmed. Cold boiled salmon may be used in the same way.—*M. E. G.*

J. B. McCULLOUGH,

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Miscellaneous Recipes.

CHEESE STICKS.—Three tablespoons flour, 3 tablespoons cheese, 1 tablespoon butter, 1. tablespoon milk, $\frac{1}{2}$ saltspoon salt, $\frac{1}{4}$ saltspoon pepper, $\frac{1}{8}$ saltspoon nutmeg, 1 egg (yolk only); mix the dry ingredients, and add the milk, the egg and the butter softened; mix all well with a spoon, and when the dough is smooth, divide it into parts; roll these very thin, cut them in narrow stripes 3 inches long, and bake in a slow oven fifteen minutes.—*Mrs. A. H. Manning.*

WINE JELLY.—Soak $\frac{1}{2}$ a box of gelatine 2 hours in a coffee cup of cold water; in a little more than 2 coffee cups of water boil 3 or 4 inches of stick cinnamon broken in bits, and the outside of $\frac{1}{2}$ lemon thinly shaved; when this has cooked 5 minutes, pour it over the soaked gelatine and add a little less than a coffee cup of sherry, a cup of sugar and the juice of a lemon; strain into a mould wet with cold water and set on ice to cool.—*M. B. C.*

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Housekeepers' Alphabet.

Apply ammonia for orange or lemon juice stains.

Burns, apply alum water or soda.

Cut warm bread or cake with a hot knife.

Disinfect a sick room with burning coffee.

Equal parts sweet oil, vinegar and spirits of turpentine, make an excellent furniture polish.

Felon, apply rennet soaked in milk, renew until relief is found.

Grease spots, removed from a carpet, by using chloroform, or ammonia and water.

Hot sunshine will remove scorch.

Ink spots removed from carpets, by rubbing with milk and water, from white goods by soaking in milk or applying lemon juice.

Jars, to sweeten, use hot water and baking soda.

Kerosene applied to unused stoves will prevent them rusting.

Lamp-burners, clean by boiling in strong soda water or ashes, then rub with sapolio.

Mildew, soap the spots, covering while wet with whiting, lay out in the sun, repeat if necessary.

New iron should be heated gradually, to prevent cracking.
Orange and lemon peel, should be dried, pounded and kept in bottles.

Pour boiling water upon fruit stains, in linen or cotton, continue until spots disappear.

Quince seed will make a good curling fluid.

Rub men's soiled coats with equal parts ether, ammonia and alcohol.

Soap is injurious to oil cloth, best cleaned with milk and water.

Tinware may be cleaned and brightened by scouring with common soda.

Use cream and ink, for defaced kid boots.

Variety is the culinary spice.

Wheel-grease, wash with cold water and soap.

Xantippe was a scold, don't imitate her.

You should never polish windows while the sun shines on them.

Zinc can be cleaned with kerosene.

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MISS E. BARNES,

Golden Eagle Hotel, Reno, Nev.

HIS MOTHER'S COOKING.

He sat at the dinner table there,
 With a discontented frown;
The potatoes and steak were underdone,
 And the bread was baked too brown.
The pie too sour, the pudding too sweet,
 And the roast was much too fat;
The soup so gresy, too, and salt,
 'Twas hardly fit for the cat.

"I wish you could eat the bread and pies
 I've seen my mother make;
They are something like, and 'twould do you good
 Just to look at a loaf of her cake."
Said the smiling wife, "I'll improve with age;
 Just now I'm but a beginner;
But your mother has come to visit us,
 And to-day she cooked the dinner."

—*Lizzie M. Hadley.*

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